INCREASE YOUR RISK OF FOODBORNE ILLNESS. UNDERCOOKED MEAT, FISH, POULTRY, OR EGGS MAY SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

**Steak & Cheese**                      14.5

The "Cure" Burger
PICKLES, CHEDDAR AND CRISPY ONION STRINGS.

**SLOW COOKED PULLED PORK, TOSSED IN BBQ, LETTUCE AND TOMATO, SERVED ON A PRETZEL BUN.**

**SMOTHERED WITH AMERICAN CHEESE, SERVED IN A CARAMELIZED ONIONS, GREEN AND RED PEPPERS, SLOW COOKED PULLED PORK, SLICED HAM, SWISS BRIOCH BUN WITH ARTISAN MIX, ASIAN SLAW AND A CAJUN-SEARED SALMON BURGER, SERVED ON A CARAMELIZED SHALLOT DEMI-GLACE, SERVED ON A BACON, FRIED EGG, SMASHED TATER TOTS AND BURGER, AMERICAN CHEESE, APPLEWOOD SMOKED BACON, AND A BALSAMIC REDUCED AND BASE.

**French Onion Soup**
A RICH BEEF BROTH OON SOUP WITH A HINT OF BRANDY AND FRESH HERBS, FINISHED WITH CRUTONS, A MELTED SWISS AND PARMESAN BREAD.

**Margherita Flatbread**
PICKLES, SLICED TOMATOES AND FRESH MOZZARELLA, SERVED WITH A BALSAMIC REDUCED AND BASE.

**Chorizo Totchos**                                      12

CHIPS AND CUCUMBER SLICES.

**Spinach Dip Bread Bowl** 12.5
A MILDLY SWEET CREAM OF TOMATO SOUP WITH A HINT OF GARLIC AND PARMESAN.

**Cajun Swordfish**
BLACKENED SWORDFISH SERVED OVER A BLACK BEAN, CORN AND RICE SALAD, SAUTÉED CHICKEN BREAST TOSSED WITH PESTO CREAM SAUCE, ROASTED TOMATOES, ARTICHOKE AND TAQUILITA PUKA, TOPPED WITH PAN-MADE.

**Short Rib Flatbread**
CARAMELIZED BEEF Tenderloin WITH A WILD MUSHROOM BLEND, CARAMELIZED ONIONS, ROASTED TOMATOES AND A LEMON CAPER PARMESAN BUTTER SAUCE WITH FRIED SAGE.

**Chowder**
MALI BEET, DICED GALA APPLES, RED GRAPES AND CANDIED WALNUTS, TOSSED IN CITRUS OIL AND FINISHED WITH LIME DRIZZLE OF RANCH AND BUFFALO.

**Chimichurri Steak**
CAJUN SEASONED STEAK TOPPED WITH AN HERB AND GARLIC INFUSED CHIMICHURRI SAUCE, SERVED WITH SEASONED FRENCH FRIES.

**Chicken Pesto Pasta**
SAUTEED CHICKEN BREAST TOSSED WITH PESTO CREAM SAUCE, ROASTED TOMATOES, ARTICHOKE AND TAQUILITA PUKA, TOPPED WITH PAN-MADE.

**Chicken Caprese**
FROZEN FRIED LEEKS, SERVED WITH A RED WINE JUSS AND TOPPED WITH FRIED LEEDS.

**Shrimp and Clam Linguini**
SAUTEED SHRIMP TOSSED IN AN HERBED CLAM SAUCE WITH ROASTED TOMATOES AND LINGUINI, FINISHED WITH BASIL, PARMESAN AND GRILLED CALABIA.

**Shrimp**
**Seared Yellowfin Tuna**        8
**Steak Tips**     9

**Beef Stroganoff**
PEPPERONI FLATBREAD 
HOMEMADE SAUCED TOPPED WITH PEPPERONI, CHERRY PEPPERS, A PROVOLONE AND MOZZARELLA BLEND, FRESH MOZZARELLA AND PARSLEY.

**Chorizo Rangon Dip**
A CREAMY BLEND OF CRAB, CHEESES AND SCALLIONS, BAKED WITH WHITE CHEESE AND SERVED WITH OLD BAY SEASONED POTATO CHIPS, WRAPPED NAAN AND CELERY.

**BBQ Chicken Nachos**                                      13.5
LAYERED OF CORN TORTILLA CHIPS, PULLED BBQ CHICKEN, BLACK BEANS, CORN, NACHO CHEESE SAUCE, BBQ SAUCE, RANCH AND BANANA PEPPERS.

**Chef’s Plate**
A MEDLEY OF RED PEPPER HUMMUS, WALNUT ENCRUSTED GOAT CHEESE, BLUE CHEESE, GRAPES, Figs, jam, PEPPERONI, PICKLES AND CUCUMBERS, WITH AN ARTICHOKE, TOMATO AND FETA SALAD, ACCOMPANIED BY CRABATA AND NAAN.

**Steak**
30 OZ, 30 DAY AGED, BRUSHED WITH A BALSAMIC BBQ COMPOUND BUTTER.

**Baked Cod**
NORTH ATLANTIC, LINE CAUGHT BAKED WITH A LEMON CHOPPER GREMOLATA.

**Tea Chips**
12 OZ. OF BOURBON MARINATED TIPS, FINISHED WITH A WHISKEY GLAZE.

**NY Strip** 10 OZ. 28 DAY AGED, BRUSHED WITH A STEAKHOUSE BUTTER.

**Ribeye** 18 INCHES 30 DAY AGED, BRUSHED WITH A BALSAMIC BBQ COMPOUND BUTTER.

**Add mushrooms or onions** 2
**Add demi-glace** 3
**Add Shrimp** 5

**Choice of two sides**

**Choice of two sides**

**Cup 5**
**Bowl 7**

**Seared Yellowfin Tuna**

CHILLED SUSHI-GRADE YELLOWFIN TUNA, SERVED RARE WITH A LEMON CAPER PARMESAN BUTTER SAUCE WITH FRIED SAGE.

**Pulled Pork Mac and Cheese**
A RICH CHEESE SAUCE TOSSED WITH CAVATAPPI PASTA, TOPPED WITH BBQ PULLED PORK ONION, STRINGS AND CRACKER CRUMBLES, FINISHED WITH BBQ AND RANCH.

**Seafood**
MALI BEET, DICED GALA APPLES, RED GRAPES AND CANDIED WALNUTS, TOSSED IN CITRUS OIL AND FINISHED WITH LIME DRIZZLE OF RANCH AND BUFFALO.

**Shrimp**
**Seared Yellowfin Tuna** 8
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**Bistro Wings**
CHICKEN WINGS GOLDEN FRIED AND TOSS WITH A CHOICE OF HOUSEMADE MAPLE BBQ, CLASSIC BUFFALO OR GARLIC, PARMESAN SAUCE.

**Chorizo Totchos**                                      12

FRIED TATER TOPS TOPPED WITH CHORIZO SAUSAGE, NACHO CHEESE SAUCE, FRESH PICO DE GALLO, AVOCADO, SOUR CREAM AND SALSAS.

**Spinach Dip Bread Bowl** 12.5
A CREAMY BLEND OF CHEESE, SPINACH AND ARTICHOKE, SERVED IN A SOURDOUGH BREAD BOWL, WITH TORTILLA CHIPS AND CUCUMBER SLICES.

**Buffalo Chicken Flatbread**
SHREDDED CHICKEN AND BLUE CHEESE, TOPPED WITH CHEDDAR AND FINISHED WITH A Mixture of GRILLED RIBS, DRizzle OF RANCH AND BUN.

**Short Rib Flatbread**
PESTO, SHREDDED BEEF SHORT RIBS, CARAMELIZED ONIONS, ROASTED TOMATOES AND WHITE CHEDDAR, FINISHED WITH ARUGULA AND A HORSESHOE TRUFFLE CRUMBLE.
Pasta Primavera
BROCCOLI, MUSHROOMS, GREEN AND RED PEPPERS, TOSSED WITH CAVATAPPI PASTA IN A TOMATO CREAM SAUCE, TOPPED WITH SHAVED PARMESAN. AVAILABLE VEGAN UPON REQUEST.

Vegetarian Stir Fry
SAUTÉED LINGUINI NOODLES TOSSED IN HOISIN TERIYAKI WITH BROCCOLI, CARROTS, CUCUMBERS AND RED PEPPERS, FINISHED WITH A SRIRACHA AIOLI DRIZZLE. AVAILABLE VEGAN UPON REQUEST.

Grilled Cheese and Creamy Tomato Soup
A BLEND OF GOAT AND AMERICAN CHEESE ON GRIDDLED CIABATTA WITH ROASTED GARLIC AIOLI, ACCOMPANIED BY A MILDLY SWEET CREAM OF TOMATO SOUP.

Beyond Burger ®
100% PLANT BASED BURGER SERVED ON A BRIOCHE BUN WITH GARLIC AIOLI, TOPPED WITH A CHOICE OF CHEESE, LETTUCE, TOMATO AND RED ONION, ACCOMPANIED BY A PICKLE AND THE CHOICE OF ONE SIDE. AVAILABLE VEGAN UPON REQUEST.

Vegetarian Pesto Pasta
ROASTED TOMATOES, ARTICHOKE AND CAVATAPPI PASTA, TOSSED IN A CREAMY PESTO SAUCE AND FINISHED WITH SHAVED REGGIANO.

110 Grill features a unique beverage menu with creative cocktails, the craftiest of beers and approachable wines. Take a look at the beverage book on your table for the full list.

Whether you prefer your cocktails straight up or on the rocks, 110 Grill offers a variety of creative signature and seasonal cocktails made with the freshest ingredients. See our beverage book for the full list.

From local craft breweries to national staple brands, 110 Grill offers a variety of flavor profiles including light beer, wheat beer, IPAs and seasonal offerings. See our beverage book for the full list.

110 Grill offers a great selection of New World wines with options from everyday favorites that you know and love to new and unique flavors you will come to adore. See our beverage book for the full list.

110 Grill offers a loyalty program for our guests! For every $10 you spend on food and non-alcoholic beverages (every $1 = 1 point), you will receive a $10 reward to be used on your next visit. Multiple rewards can be accumulated over time and be used when you choose.

For more information, ask your server or bartender.

For more information and a full listing of current & upcoming locations, visit: www.110grill.com